



Gigi Li, Board Chair

Susan Stetzer, District Manager

**Community Board 3 Liquor License Application Questionnaire**

Please bring the following items to the meeting:

**NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.**

- Photographs of the inside and outside of the premise.
- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.
- Petition in support of proposed business or change in business with signatures from residential tenants at location and in buildings adjacent to, across the street from and behind your proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- Letter of notice of proposed business to block or tenant association if one exists. E-mail the CB3 office at [info@cb3manhattan.org](mailto:info@cb3manhattan.org) for help to find block associations.
- Photographs of proof of conspicuous posting of meeting with newspaper showing date.
- If applicant has been or is licensed anywhere in City, letter from applicable community board indicating history of complaints and other comments.

Check which you are applying for:

- new liquor license       alteration of an existing liquor license       corporate change

Check if either of these apply:

- sale of assets       upgrade (change of class) of an existing liquor license

Today's Date: 3/2/13

If applying for sale of assets, you must bring letter from current owner confirming that you are buying business or have the seller come with you to the meeting.

Type of license: Liquor license      Is location currently licensed?  Yes  No

If alteration, describe nature of alteration: \_\_\_\_\_

Previous or current use of the location: Restaurant.

Corporation and trade name of current license: Extra place America LLC

**APPLICANT:**

Premise address: 8 Extra place, New York, NY 10003

Cross streets: East 1st street,

Name of applicant and all principals: Fiona Hetzner, Alexander Khabas, Andrey kim

Trade name (DBA): Extra place

**PREMISE:**

Type of building and number of floors: Retail Restaurant on 1<sup>st</sup> floor with residential above

Will any outside area or sidewalk cafe be used for the sale or consumption of alcoholic beverages? (includes roof & yard)  Yes  No If Yes, describe and show on diagram: subject to getting a permit

Does premise have a valid Certificate of Occupancy and all appropriate permits, including certificate of occupancy for back or side yard intended for commercial use?  Yes  No

Indoor Certificate of Occupancy ✓ Outdoor Certificate of Occupancy \_\_\_\_\_  
(fill in maximum NUMBER of people permitted)

Do you plan to apply for Public Assembly permit?  Yes  No

Zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2):  
\_\_\_\_\_

Is this premise wheel chair accessible?  Yes  No

**PROPOSED METHOD OF OPERATION:**

What type of establishment will this be (i.e.: restaurant, bar, performance space, club, hotel)?  
Restaurant

Will any other business besides food or alcohol service be conducted at premise?  Yes  No  
If yes, please describe what type: \_\_\_\_\_

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Monday to Sunday 5:30 pm to 2:00 am; Saturday and Sunday 11:00 to 4 pm for Lunch

Number of tables? 21 Number of seats at tables? 60

How many stand-up bars/ bar seats are located on the premise? 2

(A **stand up bar** is any bar or counter (whether with seating or not) over which a patron can order, pay for and receive an alcoholic beverage)

Describe all bars (length, shape and location): 25 ft and 36 width

Any food counters?  Yes  No If Yes, describe: \_\_\_\_\_

Does premise have a full kitchen?  Yes  No?

Does it have a food preparation area?  Yes  No (If any, show on diagram)

Is food available for sale?  Yes  No If yes, describe type of food and submit a menu

Swiss and mediterranean food - menu attached

What are the hours kitchen will be open? same as restaurant

Will a manager or principal always be on site?  Yes  No If yes, which? Andrey Kim

How many employees will there be? 15-20

Do you have or plan to install  French doors  accordion doors or  windows?

Will you agree to close any doors and windows at 10:00 P.M. every night?  Yes  No

Will there be TVs/monitors?  Yes  No (If Yes, how many?) \_\_\_\_\_

Will premise have music?  Yes  No

If Yes, what type of music?  Live musician  DJ  Juke box  Tapes/CDs/iPod

If other type, please describe \_\_\_\_\_

What will be the music volume?  Background (quiet)  Entertainment level

Please describe your sound system: \_\_\_\_\_

Will you host promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed? No.

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. Do not anticipate alot of traffic

Will there be security personnel?  Yes  No (If Yes, how many and when) \_\_\_\_\_

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans. Have manager on premises to control noise level

Do you  have or  plan to install sound-proofing? No.

**APPLICANT HISTORY:**

Has this corporation or any principal been licensed previously?  Yes  No

If yes, please indicate name of establishment: Extra place America LLC.

Address: 8 Extra place, NYC, NY. Community Board # 3.

Dates of operation: 6/12

If you answered "Yes" to the above question, please provide a letter from the community board indicating history of complaints or other comments.

Has any principal had work experience similar to the proposed business?  Yes  No If Yes, please attach explanation of experience or resume.

Does any principal have other businesses in this area?  Yes  No If Yes, please give trade name and describe type of business \_\_\_\_\_

Has any principal had SLA reports or action within the past 3 years?  Yes  No If Yes, attach list of violations and dates of violations and outcomes, if any.

Attach a separate diagram that indicates the location (**name and address**) and total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction. Please indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate Bar, Restaurant, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

**LOCATION:**

How many licensed establishments are within 1 block? 0

How many licensed establishments are within 500 feet? 20 licenses

Is premise within a 500 foot radius of 3 or more establishments with OP licenses?  Yes  No

How many On-Premise (OP) liquor licenses are within 500 feet? 15

Is premise within 200 feet of any school or place of worship?  Yes  No

If there is a school or place of worship within 200 feet of your premise on the same block, submit a block plot diagram or area map showing its location in proximity to your premise and indicate the distance and name and address of the school or house of worship.

**COMMUNITY OUTREACH:**

If there are block associations or tenant associations in the immediate vicinity of your location, you must contact them. **Please attach proof (copies of letters and poster) that you have advised these groups of your application with sufficient time for them to respond to your notice.** You may contact the Community Board at [info@cb3manhattan.org](mailto:info@cb3manhattan.org) for any contact information.

**Please use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page.** (Attach additional sheets of paper as necessary).

## “Vorspeise” (Appetizers)

<b>Kopfsalat</b> bibb lettuce with arugula, organic egg, radish, and French dressing	8.5
<b>Poulet im Chörbli</b> chicken lollipops in potato nest with garlic aioli	7
<b>Rabbit rillettes</b> grilled bread and sweet onion jam	11.5
<b>Tete de Moine</b> cheese apples and hazelnut pesto	8.5
<b>Heidiland Raclette</b> potato confit and house pickles	9
<b>Capuns</b> baked swiss chard parcels stuffed with a herb dough, alpine ham, emmentaler cheese and finished in a veloute sauce	11
<b>Today’s selection of cured cold cut</b>	18
Bündnerfleisch, Speck, Landjaeger, Salametti, Capicola, Alpine Ham, Bierschinken, Lyoner	
<b>Appenzeller Mostbröckli</b> , is a beef that has been cured in cider, smoked, and it is sliced to order	9
<b>Choice of four Swiss Farm House Cheeses</b>	18
Jersey Blue, Caprinello, Tete-de-Moine, Bure Weichasli, Appenzeller, Bierdeckel, Hagebatten-Kase	
Served with assorted breads and house-made jam	
<b>Additional cheese</b>	4.5
<b>Choice of three cured cold cuts and two Swiss farm house cheese</b>	20

## “Hauptgericht” (Main courses)

<b>Älpler Macaroni</b>	14
Swiss Mac & Cheese with pork belly, crispy onion, apples and herb salad	
<b>Veal Cordon-Bleu</b>	24
Veal Cutlet stuffed with emmentaler cheese, country ham, spinach and fries	
<b>Pork Züricher Geschnetzeltes</b>	17.5
Pork ragout with rösti and wild mushroom Sauce	
<b>Kalbsbratwurst mit Rösti</b>	15
Grilled white veal sausage with crisp potato pancake and sweet onion confit	
<b>Chügelipastete</b>	29
Sautéed veal sweetbreads, braised veal shoulder, root vegetables and wild mushrooms in puff pastry	
<b>Lachsteak mit Zitrone Polenta</b>	25
Pan seared Atlantic salmon with lemon polenta, sautéed vegetables, and pinenuts	
<b>Fondue Moitié-Moitié For Two</b>	
Classic Swiss fondue with Appenzeller, Gruyere, & Vacherin Fribourgeois	39
<b>Sides:</b> Rösti 4 Boiled red potato 3 Apples 3 Vegetables 3 Pickles 4	

## Extra Place

### To Start:

<b>Hummus platter</b> with fresh pita bread	7
Add on: <b>Lamb</b> 4 <b>Shrimp</b> 5 <b>Pork</b> 4 <b>Pinenut</b> 1	
<b>Warm Butternut Squash Soup</b> , brown butter, pinenut, and shaved feta cheese	8.5
<b>Greens from the market</b> , feta, crisp pita, and sumac dressing	8
<b>Greek Sardines</b> , charred sardines, pickled peppers, caperberries, and pita bread	11
<b>Beet Salad</b> , grilled royal trumpets, harissa ricotta, and sunchoke vinaigrette	10
<b>Nantucket Bay Scallops</b> , red beet caviar, brussel sprouts, trumpet mushroom, parsnip puree, and hazelnuts	14
<b>Octopus a la Plancha</b> , sunchoke, citrus fennel salad, chickpeas, and black garlic	13
<b>Bluehill Bay Mussels</b> , fennel, aleppo peppers, raki liquor, and rouille crostini	11
<b>Lamb Meatball</b> , spiced meatball, creamy cous cous, lamb jus and pecorino sardo	7.5
<b>Gnocchi alla Carbonara</b> , fresh potato pasta, bacon, aleppo pepper, egg yolk, peeky toe crab and black pepper	14
<b>Roasted Bone Marrow</b> , bacon onion marmalade, parsley, salt cod, and grilled bread	11

### Entrées:

<b>Fish of the Day</b>	MP
With wild rice, bulgur, blistered tomato, capers, broccoli rabe, pinenuts and tomato marmalade	
<b>Half BoBo Chicken</b>	20
With carrot puree, fresh legumes, mushrooms, delicata winter squash, and pumpkin seed oil vinaigrette	
<b>Lamb Served Two Ways</b>	28
Colorado rack of lamb and leg of lamb confit with risotto, yellow cauliflower puree, red radish, and sautéed salsify	
<b>Candied Duck Breast</b>	27
Long island duck breast with spiced honey, apricot & pecan pan perdu, celeriac puree, black radish, and pomegranate seeds	

### Organic Döner Kebab

*Our pita bread is made with organic flour from Champlain Valley, natural spring mineral water and yeast*

*All Pita Breads are Baked to Order!*

<b>Farmers Market vegetables</b> , legumes, wild mushrooms, Heirloom tomatoes, & feta	8
<b>Upstate New York Bo Bo Chicken &amp; Long Island Crescent Duck</b> , apricot mostarda, and fried brussel sprouts	11
<b>Berkshire Pork &amp; Belly</b> , goat cheese, grape marmalade, pickled cucumber and hazelnuts	11
<b>Sheep meadow farm Lamb &amp; Mutton</b> , cucumber tzatziki, hummus, and pickled onions	11.5
<b>Shrimp Fritto Misto</b> , cucumber gremolata, and roasted garlic	13

### Sides:

Fries 4	Pita Bread 2	Grilled Bread 2
Roasted Broccoli Rabe & Pinenuts 7	Spinach with Garlic & EVOO 7	

**OPEN MON-SUN FROM 5:30 PM TILL 12 AM**  
**EVERY SATURDAY & SUNDAY BRUNCH FROM 11 AM TILL 4 PM**

## Dessert Menu

<b>"Öpfel Chüechli" Apple Beignets</b> with crème anglaise	8
<b>Vacherin Mont Blanc Trifle</b> Meringue, chestnut cream, blueberries, and honey vanilla ice cream	8.5
<b>Dark Chocolate Mousse Cake</b> Raspberry, feuilletine, almonds and coconut sorbet	8
<b>Poached Pear Sundae</b> Tahitian vanilla ice cream, chocolate sauce, and cinnamon chantilly	8
<b>Assorted Cookie Platter</b> Chef's choice	7.5
Sauternes, Chateau Suduirat 2009	8.5
Tokaji Aszu, 5 Puttonyos, 2001	9.0
Taylor Fladgate Ruby Porto	6.0

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# BRUNCH

<b>Bircher Muesli</b>	8
Organic oats, walnuts, bananas, apples, Fage yogurt, and wildflower honey	
<b>Omelets served with organic eggs, rösti and dressed greens</b>	
<i>The Fondue</i> , three cheese omelet, Appenzeller, Gruyere, & Vacherin	11.5
<i>The Forest</i> , wild mushrooms, emmentaler cheese, onion, & roasted peppers	11
<i>The Spanakopita</i> , spinach ricotta, and shredded filo	11
<b>Grilled Pita BLT and Egg</b>	11
House made pita bread with BLT, fried eggs, and garlic feta aioli	
<b>Eggs Benedict</b>	12
Cured salmon with sautéed spinach, toasted sourdough bread, herb hollandaise	
<b>Hummus</b>	7
With house made organic pita bread	
<b>Horiatiki Salata</b>	8
Heirloom tomato, feta, cucumbers, olives, and farmers market greens	
<b>Brioche French toast</b>	11.5
With coffee streusel, sweet mascarpone, and fresh berries	
<b>Steak N' Eggs</b>	19
Angus Strip Steak with two eggs any style and rösti	
<b>Äpler Macaroni</b>	12
With pork belly, crispy onion, apples, and herb salad	
<b>Bluehill Bay Mussels</b>	11
With fennel, Aleppo peppers, raki liquor, and fries	
<b>Lamb Meatballs</b>	7
Spiced meatballs, creamy cous cous, lamb jus and pecorino romano	
<b>Fried smoked sweetbreads</b>	14
Walnut Skordalia, wild mushrooms, pickles, toasted bread, scrambled eggs	

## Sides:

French fries 3.5 Fruit 5 One egg 1 Dressed greens 4  
 Bacon 4 Smoked Ham 4 Pita bread 2 Rösti 4

Fresh OJ	4.00		
Mimosa	5.00	Bloody sake	5.00
Teas	3.00	Coffee	2.50
Espresso	2.50	Cappuciono, Late	3.50

**We use La Seumeuse a fair trade, USDA organic coffee**





**ENTON RESIDENTS & NEIGHBORS**

Dear Residents & Neighbors,

Thank you for your support and participation in the recent community meeting. We are pleased to hear that you are interested in the proposed changes to the zoning code and the new development in the area.

We are currently reviewing the feedback and will be holding another meeting to discuss the next steps. We will keep you updated as we move forward.

Sincerely,  
[Name]

Sanitary Inspection Report  
[Illegible text]



Cards  
[Illegible text]



How are we doing?  
[Illegible text]

# The New York Times

NEW YORK, SUNDAY, MARCH 17, 2013



## Long Border, Endless Struggle

France or No Fence, Security Is Hard to Achieve, and Hard to Measure

By Thomas L. Friedman  
 PARIS — The border between France and Italy is a long, winding, and often treacherous one. It is a border that has been the site of countless battles, from the Napoleonic wars to the World Wars. And now, in the 21st century, it is a border that is being tested by a new kind of war: the war of terrorism. The struggle to secure this border is a long and endless one, and it is one that is hard to achieve and hard to measure.

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## Virginia's Feast On U.S. Funds Nears an End

Subsidies of Washington Will Be Hit Hard

As new Congress takes office, the subsidies that have long been a lifeline for Virginia's economy are set to be cut. The new administration in Washington is expected to slash federal spending, and Virginia's subsidies are among the first to be targeted. This move is expected to have a significant impact on the state's economy, particularly in the agricultural and manufacturing sectors.

## CUTS TO ACHIEVE GOAL, BUT TOLL IS HIGH

\$4 TRILLION IN 10 YEARS

No 'Grand Bargains' and a Drift on Jobs and Economic Growth

WASHINGTON — The new Congress is expected to achieve its goal of cutting \$4 trillion in spending over the next 10 years. However, the toll of these cuts is expected to be high, particularly in terms of job losses and economic growth. The new administration is expected to avoid 'grand bargains' and instead focus on incremental cuts, which could lead to a prolonged period of economic stagnation.

# ATTENTION RESIDENTS & NEIGHBORS

Extra Place America LLC  
 Company/DBA Name and Contact Number for Questions

Plans to open a

Restaurant

at the following location

8 Extra Place, New York City, NY 10003  
 Street Number and Street Name

This establishment is seeking a license to serve

Beer, Wine & Liquor

There will be an opportunity for public comment on

Monday, March 11, 2013 at 6:30pm  
 University Settlement Neighborhood Center  
 189 Allen Street (north of main entrance)

Amodius or Aubrey - 422 777 4252  
 Applicant Contact Information

AI COMMUNITY BOARD 3  
 SLA & DCA Licensing Committee Meeting  
 Info@cb3manhattan.org - www.cb3manhattan.org